

Our Entrees are served with your choice of salad: Tossed, Caesar, or Spinach. Vegetable of the day and choice of starch: Baked Potato, Wild Rice, Redskin Mashed Potatoes or French Fries.

Ribeye Steak

12 ounces of one of the most tender steaks that offers great marbling and flavor.

New York Strip

This 12 ounce steak is a firm well marbled steak from the heart of the sirloin with great flavor.

T- Bone

16 ounces and is a full flavor cut that serves the best of both worlds, sirloin and tenderloin.

Cedar Planked Salmon

Lightly seasoned Salmon slow roasted on a cedar plank.

Whitefish

Lightly dusted in parmesan cheese and dill weed, pan fried and drizzled with a light dill cream sauce.

Cod Loins

Tender Cod loins beer battered and deep fried, can also be broiled upon request.

Shrimp

Jumbo shrimp lightly battered and deep fried.

Perch

You can choose to have this sweet fish pan fried or deep fried.

Walleye

Shore lunch walleye, 10 ounce fillet lightly dusted in cornmeal and seasoned to enhance the natural flavors of this Northern Michigan Fish.

Snow Crab Legs

1 full pound of the sweetest crab you will ever find, served with drawn butter.

Chef Tony's BBQ Ribs

These are falling off the bone and leave you licking you fingers! Served with wet naps.

Chicken Piccata

Chicken breast lightly dusted in flour, pan seared and smothered in a lemon caper sauce over fettuccini and fresh spinach.

Boursin Chicken

Chicken breast rolled in potato flakes, pan fried and topped with a creamy garlic boursin cheese sauce and topped with dried cherries.

Chicken or Shrimp Alfredo

Light Alfredo sauce over a bed of fettuccini with sautéed vegetables.